

SOUPS

Argentinian Beef Soup	490
Lobster and Crab Meat Soup	590

STARTERS

Beef Empanada	490
Served with mixed green salad and chimichurri	
Chorizo (Contains Pork)	550
Homemade Argentinian spiced sausage served with mixed green salad	
Provoleta	750
Grilled Provolone cheese, tomatoes and a hint of oregano	
Bone Marrow	790
Oven roasted bone marrow and toasts	
Beef Carpaccio or Wagyu Beef Carpaccio	850 / 1,350
With arugula, Grana Padano, olive oil and lemon	
Steamed White Asparagus and olive oil (Imported) (Seasonal)	890
Steamed or Grilled Jumbo Green Asparagus (Imported) (Seasonal) and olive oil	890
Steamed Asparagus Duo (Imported) (Seasonal)	990
White and Jumbo Green Asparagus	

THE COASTAL COLLECTION

LOBSTER	
<i>Wild caught, juicy, medium-firm flesh, sweet and rich in flavor.</i>	
Jumbo Australian Lobster	600 per 100G
<i>Minimum order 800g</i>	
OYSTERS	
<i>Taste the ocean's essence with Gillardeau and Fine de Claire oysters, harvested from the pristine waters of France to deliver unparalleled freshness and a pure, briny flavor that promises a true taste of the sea in every delectable bite.</i>	
Fine de Claire Oyster No. 2 (For 3 or For 6)	590 / 1,180
Gillardeau Oyster No. 2 (For 3 or For 6)	990 / 1,980
ROYAL OSCIETRA CAVIAR (30G)	
<i>Our caviar is prized for its superior quality, dark golden brown color bold flavor and nutty creamy taste.</i>	
Caviar • 30G	4,500
Caviar and Champagne • 30G	6,900
Caviar with toasts and a bottle of Laurent-Perrier Champagne, half bottle 375ml	

EL GAUCHO'S CHEF SELECTION

Salmon Tartare	690
Served with toasts and mixed green salad	
Tuna and Avocado Tartare	790
Hand-cut yellowfin tuna with avocado, lemon, olive oil, coriander served with toasts and mixed green salad	
Hokkaido Scallops	1,090
Served with mashed potatoes, lobster cream sauce and green onions	
Garlic Chili Tiger Prawns (Spicy)	990
In garlic white wine and chili butter sauce served with toasts	
Foie Gras	1,290
Pan seared foie gras over mashed potatoes and caramelized apples	
EL GAUCHO BEEF TARTARES	
<i>Our beef tartares are a blend of our filet cuts and are served with fries and toasts</i>	
El Gaucho Tartare with Royal Oscieta Caviar (30G)	5,290
El Gaucho Tartare or Double Tartare	790 / 1,590
Hand-cut beef filet with olive oil, capers, red onions, Tabasco, Worcester sauce and quail yolk	
ADD ON: Caviar (30G)	4,500
Jamón Ibérico 70G JOSSELITO	
<i>Jamón Ibérico is the finest ham in the world. Joselito Gran Reserva 100% natural ham is like no other. Its shape is elongated and slender and its flesh, fragrant and delicate, has a shiny pink to purplish-red appearance. Indulge in Spain's signature culinary triumph.</i>	
1,990	

EL GAUCHO'S HOMEMADE BURGERS

ALL OUR PATTIES ARE MADE IN-HOUSE FROM A BLEND OF OUR FOUR CUTS OF BEEF	
<i>(To ensure the best flavor we recommend medium or more)</i>	
Beef Burger	790
220g beef patty with lettuce, tomatoes, onions, pickles, ketchup and mayonnaise on sesame bun served with fries	
Cheddar Burger	890
220g beef patty with lettuce, tomatoes, onions, pickles, cheddar cheese, ketchup and mayonnaise on sesame bun served with fries	
Smash Burger	790
220g beef (2×110g) patties with onions, pickles, cheddar cheese, and burger sauce on potato bun served with fries	
Wagyu Burger	1,090
220g wagyu beef patty with lettuce, tomatoes, onions, pickles, ketchup and mayonnaise on sesame bun served with fries	

SALADS

Arugula Salad	490
Arugula with onions, tomatoes, Grana Padano with balsamic dressing	
Burrata and Cherry Tomatoes	690
Burrata cheese, cherry tomatoes and arugula with balsamic dressing	
Beetroot Salad	690
Beetroot with arugula, walnuts, olive oil and feta cheese with balsamic dressing	
Avocado Salad	790
Avocado, feta cheese, onions, corn, tomatoes with olive oil and lemon	
Greek Salad	790
Tomatoes, cucumbers, onions, capsicum, olives, feta cheese with olive oil and lemon	
Caesar Salad (Contains Pork)	690
Romaine lettuce, crispy bacon bits, Grana Padano, herb croutons with El Gaucho caesar dressing	

PASTAS

Spaghetti Pomodoro	690
With tomato sauce and Grana Padano	
Spaghetti Aglio Olio (Spicy)	690
With garlic, chilies, olive oil, parsley and Grana Padano	
Spaghetti Bolognese	890
A blend of our four cuts of beef with tomato sauce and Grana Padano	
Truffle Tagliatelle or Spaghetti	890
With mushrooms and creamy truffle sauce	
Tagliatelle or Spaghetti with Shrimps (Spicy)	990
With garlic, chilies, olive oil, parsley and Grana Padano	
Tagliatelle with Filet	1,490
100g of Australian Angus MB 2+ filet with mushrooms and cherry tomatoes in creamy white wine sauce	

BONE-IN & SHARING CUTS

Rib Eye Bone-in • 400G • USDA Prime Certified Organic Cattle 220-Day Corn-Fed	2,990
Porterhouse • 1,500G • USDA Prime Certified Organic Cattle 220-Day Corn-Fed	10,900
Tomahawk • 1,500G • Australian Wagyu MS 6/7 400–500 Day Grain-Fed	8,850

EL GAUCHO'S SPECIAL SELECTION

Filet Duo • 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed 100G Filet Australian Angus MB 2+ 150 Day Grain-Fed	2,090
Filet Duo • 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed 100G Filet Mignon Australian Wagyu MS 9+ 400–500 Day Grain-Fed	2,790
Filet Trio • 100G Filet Australian Angus MB 2+ 150 Day Grain-Fed 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed 100G Filet Mignon Australian Wagyu MS 9+ 400–500 Day Grain-Fed	3,590
Filet Quattro • 100G Filet Australian Angus MB 2+ 150 Day Grain-Fed 125G Filet USDA Prime Certified Organic Cattle 220-Day Corn-Fed 100G Filet Mignon Australian Wagyu MS 9+ 400–500 Day Grain-Fed 100G Filet Mignon Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500–600 Day Grain-Fed	6,090

PREMIUM CUTS & WAGYU

ALL OUR JAPANESE AND AUSTRALIAN WAGYU CUTS ARE RECOMMENDED TO BE COOKED MEDIUM OR MORE TO ENSURE THE BEST FLAVOR!

Filet Mignon • 100G / 200G	2,490 / 4,980
Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500–600 Day Grain-Fed	
Rib Eye (Entrecôte) • 200G	2,790
Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500–600 Day Grain-Fed	
Striploin • 200G	1,790
Japanese Miyazaki A5 Wagyu Purebred Black Cattle 500–600 Day Grain-Fed	
Filet Mignon • 100G / 200G / 300G	1,495 / 2,990 / 4,490
Australian Wagyu MS 9+ 400–500 Day Grain-Fed	
Rib Eye (Entrecôte) • 250G / 500G • Australian Wagyu MS 8/9 400–500 Day Grain-Fed	2,490 / 4,980
Tomahawk • 1,500G • Australian Wagyu MS 6/7 400–500 Day Grain-Fed	8,850

SIGNATURE STEAKS

Filet • 250G / 500G • USDA Prime Certified Organic Cattle 220-Day Corn-Fed	2,590 / 5,180
Rib Eye (Entrecôte) • 250G / 500G • USDA Prime Certified Organic Cattle 220-Day Corn-Fed	2,290 / 4,580
Rib Eye Cap • 250G • USDA Prime Certified Organic Cattle 220-Day Corn-Fed	4,590
New York Striploin • 250G / 500G • USDA Prime Certified Organic Cattle 220-Day Corn-Fed	1,790 / 3,580

CHATEAUBRIAND

Center-Cut Chateaubriand Filet • 400G • USDA Prime Certified Organic Cattle 220-Day Corn-Fed served with Jumbo Green Asparagus and red wine sauce	5,790
Center-Cut Chateaubriand Filet • 400G • Australian Angus MB 2+ 150 Day Grain-Fed served with Jumbo Green Asparagus and red wine sauce	4,790

ROSSINI *(To ensure the best flavor we recommend medium or more)*

Filet Rossini • 200G • Australian Wagyu MS 9+ 400–500 Day Grain-Fed topped with foie gras and served with truffle sauce	3,990
Rib Eye Rossini • 250G • Australian Wagyu MS 8/9 400–500 Day Grain-Fed topped with foie gras and served with red wine sauce	3,480

ADD ON TO ANY STEAK:	Foie Gras	990	/	Caviar (30G)	4,500
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SIDE DISHES

French Fries	220 / 320	Sautéed Mushrooms	390
(Classic or with truffle)		Jumbo Green Asparagus	890
Sweet Potato Fries	230	(Steamed or Grilled) (Imported) (Seasonal)	
Potato Gratin	350	Spring Vegetables	350
Baked Potato	290	(Steamed or Sautéed)	
With sour cream and bacon		Broccoli	350
Mashed Potatoes	290 / 290 / 390	(Steamed or Sautéed with garlic)	
(Classic, with garlic or with truffle)		Mixed Green Salad	450
Macaroni and Cheese	350 / 390	Served with house dressing on the side	
(Classic or with truffle)		Arugula Salad	490
Spinach	450	Corn on Cob	350
(Creamed or Sautéed with garlic)			

SAUCES

Chimichurri	190
Pepper Sauce	190
Wild Mushroom Sauce	190
BBQ Sauce / Spicy	190
Béarnaise Sauce	190
Red Wine Sauce	190
Blue Cheese Sauce	250
Truffle Sauce	250

ALL-TIME FAVORITES

COMPLETE STEAK SETS INCLUDING YOUR CHOICE OF SIDE AND SAUCE, SPECIALLY SELECTED FOR EXCEPTIONAL VALUE
Steaks and lamb are served with the choice of fries, mashed potatoes, or mixed green salad, and the choice of pepper, mushroom, or béarnaise sauce (Applies to All-Time Favorites only).

Filet • 200G / 300G / 400G	1,090 / 1,590 / 2,180
Australian Angus MB 2+ 150 Day Grain-Fed	
New York Striploin • 250G / 500G • Australian Angus MB 4+ 150 Day Grain-Fed	1,090 / 2,180
Rib Eye (Entrecôte) • 250G / 500G • Australian Angus MB 4+ 150 Day Grain-Fed	1,290 / 2,580
T-Bone • 400G • USDA Prime Certified Organic Cattle 220-Day Corn-Fed	1,690
Grilled Lamb Chops AUSTRALIAN PREMIUM LAMB	1,090
<i>(To ensure the best flavor we recommend medium or more)</i>	
Rib Eye “À La Minute” • “Not a traditional steak, but a lighter and more tender option.”	690
120g of USDA Prime Rib eye (Entrecôte), thinly sliced and grilled served with fries and béarnaise sauce	

PORK - CHICKEN - FISH

Kurobuta Pork Ribs with BBQ Sauce	990
Served with fries	
Garlic-marinated Grilled Chicken Thighs • Juicy grilled boneless chicken thighs served with sautéed spring vegetables and mashed potatoes	990
Label Rouge Scottish Salmon	1,190
<i>The highest standard of Scottish salmon, awarded the prestigious French Label Rouge certification for superior taste, texture, and quality.</i>	
Served with sautéed spring vegetables and mashed potatoes	

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF
THE PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY
ACTUAL PRODUCT MAY VARY
EL GAUCHO RESERVES THE RIGHT TO MODIFY MENU ITEMS
PRICING, AND OTHER DETAILS WITHOUT PRIOR NOTICE
TERMS AND CONDITIONS APPLY
JUNE 2026

SCAN HERE TO VIEW OUR MULTILINGUAL MENUS
ENGLISH | TIẾNG VIỆT | বাংলা | РУССКИЙ
中文 | 한국어 | 日本語 | DEUTSCH | FRANÇAIS
ESPAÑOL | ITALIANO | ČESTINA | SLOVENČINA
EL GAUCHO
Password: 19@elgaucho



ALL PRICES ARE QUOTED IN THB AND SUBJECT TO 7% VAT AND 10% SERVICE CHARGE

A large black cow stands prominently in the center of a lush green field. In the background, rolling hills and mountains are visible under a warm, golden sunset sky. Several other cows are grazing in the distance. The overall scene conveys a sense of traditional Argentinean ranching.

EL GAUCHO

ARGENTINIAN STEAKHOUSE